

Warm Marinated Olives with Pickled Fennel & Jaime's Mortadella	6
Smoked Ricotta Crostini with Balsamic Brown Butter & Truffle Honey	5
Crostini of Smoked Trout, Farm Egg & Roe	6
Prosciutto Cotto Crostini with Taleggio & Fig Jam	6
Clams Casino	10
Bitter Greens with Orange, Toasted Almonds & Caper Vinaigrette	9
Local Lettuces with Smoked Olives, Torn Bread & Parmesan Dressing	9
Salt Cod Brandade with Chives & Garlic Toast	12
Grilled Beef Tongue with Dill, Cauliflower, Pine Nuts & Bagna Cauda	12
Fusilli Cacio e Pepe	15
Gnocchi alla Romana with Hazelnut Pesto	14
Black Linguini with Clams, Andouille & Breadcrumbs	15
Potato & Sauerkraut Agnolotti with Country Ham & Grain Mustard	16
Mezze Rigatoni with Fennel Sausage Ragu & Pecorino Romano	16
Grilled Swordfish with Mussels, Chickpeas, Lemon & Parsley	20
Roasted Scallops with Calamari, Squid Ink, Chard & Smoked Aioli	19
Crispy Sweetbreads with Smoked Potato Purée, Bacon, Fennel & Tonnato Sauce	19
Herb-Roasted Lamb Sandwich with Grilled Rapini, Red Onion & Saffron Aioli	16
Wood Grilled Hen Cacciatore with Wild Mushrooms, Peperonata & Roasted Potatoes	23
Crispy Potatoes all'Amatriciana	8
Grilled Polenta with Formaggio di Pimento	8
Sautéed Escarole with Calabrian Chile & Breadcrumbs	8